

TO START ...

GARDEN

VEGETABLES IN VARIOUS CONSISTENCIES
PISTACHIOS - CELERY SORBET - GRANA PADANO CONSOMME'
21.00

ARTICHOKE

GRILLED
LEMON - GOAT'S CHEESE - LIQUORICE
21.00

CAPON

IN SANDWICH
BLACK CABBAGE - BOTTARGA - TARRAGON BERNAISE SAUCE
22.00

SNAILS

WITH AROMATIC HERBS
BEANS - TRUFFLE - POLENTA CHIPS
23.00

SEA BASS

WITH SAFFRON
TREVISO RED CHICORY - TOPINAMBUR - FRANCIACORTA SAUCE
24.00

PASTA & RICE

GNOCCHETTO

BUCKWHEAT

SAVOY CABBAGE - 'CASERA' CHEESE - BLACK GARLIC

22.00

TORTELLI

WITH COCOA

VEAL TAIL - FRIGGITELLI - PINE NUTS

23.00

ONION

SOUP

GRUYER - THYME BREAD

23.00

FUSILLO

WITH CAULIFLOWER

CHARR - RAS EL HANOUT - ORANGE

24.00

RISOTTO

CARNAROLI 'MERACINQUE'

HORSERADISH - TRADITIONAL BOILED MEAT - PARSLEY - MUSTARD JUS

25.00

(MINIMUM 2 PEOPLE - WAITING TIME 25 MINUTES)

MAIN COURSES

SAVOY CABBAGE

SOFEGA'

MONTE VERONESE CHEESE - SUNFLOWER SEEDS - POMEGRANATE

25,00

TROUT

IN COOKING OIL

PEARA' BREAD SAUCE - KEFIR - TURNIP GREENS

28,00

VEAL

RIBS

PUMPKIN - SPINACH LEAVES - BBQ SAUCE

28,00

DUCK

ROASTED BREAST

GRILLED CARROTS - ALMONDS - THYME JUS

CONFIT THIGH

CELERIAC - APPLE - RADISHES

30,00

SHEEP

LOIN IN GREEN CRUST

POTATOES - FIELD RADICCHIO - VALPOLICELLA DIP

32,00

SWEET MOMENT

ZUCCARETTO

PUMPKIN PIE

AMARETTO ICE CREAM - LIQUORICE MERINGUE

10,00

CIOCHISKJ

CHOCOLATE MOUSSE

PEARS - WHISKY - CARDAMOM

10,00

PARFAIT

WITH CHESTNUTS

PERSIMMONS - GRAPPA - POLLEN

10,00

SCALIGERA

TORTA RUSSA

ALMONDS - HAY ENGLISH CREAM - BERGAMOT

10,00